

# Meatball Hoagie

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-44448

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN SUB SLCD WGRAIN 5IN	1 Each	READY_TO_EAT	276142
MEATBALL CKD .65Z 6-5 COMM	150 Each	BAKE KEEP FROZEN CONVECTION OVEN: Add frozen meatballs or crumbles to sauce, cover pan and heat in convection oven approximately 30 minutes at 375 degrees F. STOVE TOP: Add frozen meatballs or crumbles to sauce. Simmer in covered pan for approximately 40 minutes at 180-200 degrees F.	785860
SAUCE MARINARA	3 Quart 1/2 Cup (12 1/2 Cup)	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	502181
CHEESE MOZZ SHRD	3 Pound 2 Ounce (50 Ounce)	READY_TO_EAT Preshredded. Use cold or melted.	645170

## Preparation Instructions

1. Bake meatballs according to instructions on package
2. Hot hold at 135 or above until needed
3. Heat marinara until 145 or more. Hold until needed
4. Lay out sub buns on parchment or plastic wrap (as long as it is a clean dry surface)
5. Place 6 meatballs on sub, and top with 1/2 c marinara
6. Sprinkle 1oz cheese over marinara.
7. Place hoagies in 2in full hotel pan and hot hold at 135 until service

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.500
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.500
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	238.70
<b>Fat</b>	13.55g
<b>SaturatedFat</b>	6.14g
<b>Trans Fat</b>	0.45g
<b>Cholesterol</b>	42.00mg
<b>Sodium</b>	428.30mg
<b>Carbohydrates</b>	11.08g
<b>Fiber</b>	1.79g
<b>Sugar</b>	5.58g
<b>Protein</b>	17.10g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 277.87mg	<b>Iron</b> 1.29mg

\*All reporting of TransFat is for information only, and is not used for evaluation purposes

## Nutrition - Per 100g

No 100g Conversion Available